# THE EVOLUTION OF "HOME BREW"

Washington Brewer First to Discover Process of Making a Harmless, Wholesome Malt Beverage.

Chr. Heurich Brewing Co. Have Produced a Beverage Possessing All of the Virtues of Pure Wholesome Beer, But Is Absolutely Non-Intoxicating.

From the earliest dawn of civilization—as far back as the records of man's achievements go-the human race has recognized malt beverages as wholesome, delicious and unexcelled for its thirst-quenching qualities. Older even than the wines of the ancients are the ale and beer of old Egypt.

Throughout all Europe down through the middle ages to the present day malt beverages have occupied an important place in the daily bill of fare. In Germany beer has formed part of the gaily diet of men, women, and children. And the Germans are noted for their clean living and sobriety, not to mention their plendid physiques, their analytical minds, and highly developed

The ale and porter of the Briton are almost as proverbial as the "Rare Roast Beef of Old England" itself.

In our own country, owing largely to the fact that beer has een sold in common with such other beverages as whisky, rum, andy, gin, and wines, beer has come into a certain amount of srepute with a large class of people.

It has therefore become a

problem with brewers to perfect

a beverage that should contain

all of the wholesomeness and

tonic virtues of beer, combined

with its delightful flavor and

that would preserve all of the

and at the same time render it a

safe drink for young and old free

A Big Perplexing Problem

Solved by the Chr. Heurich

Brewing Co.

The production of such a bev-

real lager, but which is positive-

They have branded this con-

In the general campaign direct- are not associated in any way towards the eradication of with the presence of alcohol. alcoholism and its attendant evils, beers have all been included regardless of their virtues. In the mass of confused testimony which has been inveighed against alcoholic bever- thirst-quenching qualities, and ages in general no distinction has yet be absolutely non-intoxicatbeen made between the good and ling. It has been their aim for the bad, and the food value and some time to discover a process tonic properties of good, pure, erfectly brewed beer have been valuable qualities of good beer verlooked.

### Malt Beverages Noted For Their from any taint of intoxicating Nutrition and Wonderful Tonic Properties.

It is a well-known fact that rarley-malt is remarkably rich in utritive value. And it is also a ell-established fact that hops ave a wonderful tonic value. erage has been accomplished by hese facts, known to both the one of the largest breweries of redical profession and the laity, Washington-The Chr. Heurich occount for the almost infinite Brewing Co., at 25th and Water umber of malt extracts and streets. They have perfected a ther preparations of malt and drink that possesses all of the hops that are offered at drug rich food values of the malted fores and recommended as be- grain, the exhilarating tonic qualng sovereign remedies for weak lities of the hops, and the zest of r impoverished constitutions.

This nutritive and tonic value ly non-intoxicating. of beer has, of course, nothing to do with alcohol. It has been coction "HOME BREW," and demonstrated that alcohol is the name is a happy one, for it is neither a food nor a true stim- a beverage that may safely be ulant. The virtues of heer lie served in the homes of the most entirely in its nutritive value de- fastidious and exacting the same lived from the malt and its tonic as though it were milk, iced tea, properties due to the hops. They or ginger ale.

produce a beverage that possessed brewing is secret and is under the of beer. personal supervision of Mr. Heu-

### Home Brew Made Like Lager Beer But the Intoxicating Element Eliminated.

malt and hops. Selected barley is piped into barrels and kegs, and soaked from three to four days, during which time it becomes tender and absorbs from ten to fifty per cent of water. It is then spread in heaps on the floor and the "sweating" process begins. During this stage the barley begins to germinate and shoots out little tendrils. The growth is retarded by regulating the temperature and spreading out the heaps. After Perfect Cleanliness Throughout the barley has undergone this stage it is kiln dried, and is then known as malt. The temperature at which the germinating barley is dried determines the color of the malt, and this in turn, afterwards til determines the color and to some extent the strength and flavor of the brew. This process makes the malt soluble.

From the kilns the malt is car-

tion of "HOME BREW" occurs in the mash tanks. The malt is placed in these tanks with water at a temperature of 167 degrees. One to four bushels of malt are allowed for every barrel of "HOME BREW." After remaining vision account for the uniform here until all of the strength has goodness of "HOME BREW." been absorbed from the malt, the It is a beverage that is deinfusion is drawn off into a large licious as a drink, an unexcelled copper boiler. Here the hops are thirst quencher and possesses all

After being boiled for several many of the soda fountain beverhours it is cooled and run into im- ages. For fruit syrups and unfermense fermenting vats, capable of to continue the process of fermentholding 10,000 gallons. In these ation in the stomach, thus giving vats the yeast is added. One gal- rise to gas, sour stomach, hyper-

"HOME BREW" is the product lon to every hundred gallons of years of unceasing effort on the liquid. While in these vats the MIXEDIN THE part of Mr. Chr. Heurich, to secret process is undergone. The process, which is the result of Mr. MASH TANKS Heurich's research, makes posall of the virtues of good, pure, sible the retention of all of the properly brewed beer and yet was goodness of pure beer, but elimfree from the intoxicating element inates all objectionable intoxicatwhich brought beer into disfavor. ing properties-in other words, The process at one stage of the rendering the final product delicious "HOME BREW" instead

In these vats carbonic acid gas is developed which gives the efferleft here for a period of eight COPPER BOILER days at a temperature of about 40 degrees and is then taken to the cleaning vats, where all of the yeast is separated and it is then GROUND WHERE Like ordinary Lager Beer, ready for the glass-lined casks in HOME BREW" is made from the aging cellars, after which it is

their own bottling house, ready to be delivered to the drug stores, soda fountains, and homes of Washington. In the bottling house "HOME BREW" is drawn off into clean, sterilized bottles by the acidity, and other ills of the digesmost improved mechanical devices, insuring absolute purity. Each bottle is then run through the big pasteurizer as an extra pleted and it cannot be carried any

## the Brewery.

Throughout the whole process play. brewing-from the time sacks of barley arrive unthe final process of aging and There is no possible chance for lemonade. The second step in the prepara- any foreign substances or any impurities finding their way into and unquestionably the Chr. Heur-

> At every stage it is carefully watched by its inventors, who per-

sonally superintend every process. This perfect cleanliness and added. One to three pounds of of the rich, nutritive value of pure no way dependent upon the preshops being allowed for every bar, with absolutely none of its in- ence of alcohol, yet for a long rel. The hops add flavor and the toxicating properties. In fact, it time it seemed impossible to detonic virtues to the resultant brew, is a more beneficial drink than made, which resulted unsatisfactorily. Fine I perfected a pro-

THE MALTED BARLEY BEING WITH THE HOPS

IN THE FORE-THE FINAL **BOILING OF** THE MALT & HOPS OCCURS

tive system. With wholesome "HOME BREW" the whole process of fermentation has been comfurther in the system. Thus all of the nutritive value of the malt is readily assimilable into the constitution and the exhilarative tonic effects of the hops are given free

### Home Brew a Temperance Beverage.

of producing a wholesome, de It is an ideal summertime drink

ich Brewing Co. have produced a beverage that fills a long-felt want. In talking with a Times representative the other day Mr. Heurich, the discoverer of the process of making "HOME BREW," said "The problem of eliminating the alcohol and yet retaining the wholesomeness and characteristic flavor of beer was by no means a small one. While the flavor is in stroy the one without destroying the other. Many experiments were

BREW IS PASTEURISED AFTER BEING DRAWN OFF IN STERILIZED BOTTLES

BREW' is identical with the prep- many convalescents in Washingaration of lager beer, except that ton during the stage of fermentation

this secret formula is made use of which renders the final product absolutely free from any intoxicating

dorsed by physicians who have malt beverage can be, and as harmlong appreciated the beneficial ef- less as so much water. To use a fects to be derived from malt bev- colloquial expression, it 'hits the erages, but have hesitated to prescribe beer for fear of giving of-Now that a temperance beverage has been evolved, which cess with does not interfere with retains all of the valuable proper- sale at drug stores and soda foun- and cooling "HOME BREW" can

tion, but yet enables us to destroy; the objectionable intoxicating feathe intoxicating principles without tures, they have expressed their affecting either its taste or its unqualified approval and appreciation. 'HOME BREW' is now a part 'The preparation of 'HOME of the daily diet prescribed for

"As a summertime beverage 'HOME BREW' leaves nothing to be desired. It is a wholesome drink, as nourishing as rich creamery milk, as satisfying as only a spot' on a hot day. These are the reasons why you find 'HOME BREW' in homes of refinement, on ice cold, sparkling, invigorating fermenta- ties of malt drinks without any of tains throughout the city, and as be had on draught.-- Adve.

WHERE THE SECRET PROCESS OCCURS

THE FERMENTING VATS

part of the equipment of many camping trips.

### An Excellent Summertime Drink, For Sale Everywhere in the City.

"For young and old, for the healthy and the infirm 'HOME BREW' is a most excellent drink. It builds up waste tissue and makes red blood, and, being deprived of the intoxicating principle that rendered beer obnoxious, it is a beverage that all may drink of freely at any time."

In the production of a beverage that maintains all of the virtues of barley-malt and hops, perfectly brewed and at the same time one which meets all of the requirements of the advocates of tempernce and abstinence the Chr. Heur-

Brewing Co. has conferred a on upon humanity. "HOME BREW" is already deservedly popular, but it is sure to gain even greater public favor. For, as Elbert Hubbard has said, "If a man preach a better sermon, or build 2 better mouse trap than his neighbors, the world will make a beaten pathway to his door, though he live in a forest.'

Certain it is that meritorious articles are quickly appreciated by the public. True worth is the lodestone that attracts popularity and in 'HOME BREW" the Chr. Heurich Brewing Company has undoubtedly produced an article of merit, and one for which there has long

been a demand. "HOME BREW" is obtainable from wholesale grocers and high class dealers in all sections of Washington, also at drug stores and soda fountains throughout the city,





THE CHR. HEURICH BREWERY

25 M & WATER STS, NW

#### delivery to the dealers the great-In "HOME BREW" the problem est care is exercised to maintain absolute purity. The most scrupulicious temperate beverage has lous cleanliness and most perbeen solved. It is a drink that is fect sanitary conditions prevail as nourishing as milk, as palatable throughout the big brewery where ried to the big iron rollers and is "HOME BREW" is produced as good beer and as harmless as